

RECIPES

*From the kitchen of
First Lady of Idaho, Patricia J Kempthorne*

Baked Salmon with Sour Cream Stuffing *(serves 6-8)*

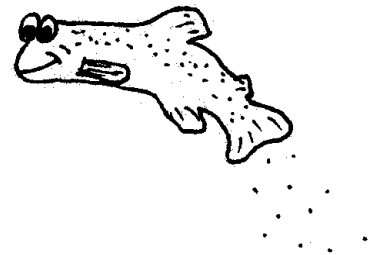
Ingredients:

4-6 pounds dressed salmon (fresh or frozen)
1 1/2 Tablespoons salt
2 Tablespoons melted fat or oil

Stuffing:

3/4 cup chopped celery
1/2 cup chopped onion
1/4 cup fat (melted)
1 teaspoon salt
1/2 cup sour cream

1/4 cup lemon (peeled and diced)
1 Tablespoon lemon rind (grated)
1 teaspoon paprika
1 quart dry bread crumbs



Cook celery and onion in fat until tender. Combine all stuffing ingredients and mix thoroughly. Thaw frozen salmon. Clean, wash and dry fish; sprinkle inside and out with salt. Stuff fish loosely. Close opening with small skewers or toothpicks. Place fish in well greased baking pan; brush with fat. Bake at 350 degrees for approximately 1 hour or until fish flakes easily when tested with a fork. Baste occasionally.



"Can't Fail" Christmas Cookies

Ingredients:

1 cup shortening
2/3 cup sugar
3/4teaspoon salt

2 teaspoons vanilla
Exactly 1/3 cup of eggs (1 to 2 depending on the size)
3 cups sifted, all-purpose flour

Method:

Combine shortening, sugar, salt, flavoring and eggs and beat until smooth and light. Stir in flour. Wrap in waxed paper and chill at least 2 hours. Remove V4of the dough at a time. Roll out 1/4" to 3/8" thick on slightly floured surface. Cut into desired shapes. Bake on baking sheet in moderate oven (350 degrees) 12 to 15 minutes. Do not allow to get brown. Remove from cookie sheet and cool thoroughly on cake racks.

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Company Ham (Serves 10-15)

Ingredients:

20 pound ham from butcher
deboned, rolled and tied



Peach Sauce:

1 - 10 ounce jar of peach chunks with juice
Dash of brandy extract
Dash of cloves

1 cup of honey
1 teaspoon dry mustard
Dash of cayenne pepper

Method:

Boil ham three hours in water.

Peach Sauce: Heat on stove and boil to 3/4 of the original liquid to thicken sauce. The sauce can be made ahead and heated just before serving. Serve on the side with Company Ham.

Sauce for Brussels Sprouts

Ingredients:

1/3 cup butter or margarine
2 teaspoons prepared mustard
1 teaspoon Worcestershire sauce

1 Tablespoon chili sauce or catsup
Salt and pepper to taste

Method:

Cook small sprouts, uncovered, in a large amount of boiling salted water for about 15 minutes, or until just tender. This special sauce makes an excellent flavor addition.

Sauce:

Melt butter in small saucepan. Add remainder of ingredients and stir until smooth. Pour over fresh-cooked, drained brussels sprouts, or pass in bowl. Sufficient for 2 pounds of vegetables.

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Potato Salad *(serves 15)*

Ingredients:

5 pounds of Potatoes
8 hard boiled eggs
1/2 bunch green onions

1 1/2 cups mayonnaise
1 Tablespoon mustard
1/2 cup milk

Method:

Boil potatoes and eggs and let cool. Peel and grate potatoes; chop the eggs. Sauce: Mix mayonnaise, mustard and milk together to desired thickness and pour over potatoes and eggs. Add green onions and mix all together. Salt and pepper to taste. The secret to this recipe is grating the potatoes, which makes the salad very smooth, not chunky.

